



A La Carte / Supplemental Menu
October 2020

Sex on the Bay Oysters 6 for \$18
fresh ginger mignonette 12 for \$35

Petrossian "Chataluga Prestige" Caviar
30 grams (1.1 oz) served with house salt and vinaiger chips,
sour cream & chive \$135

Fall Sweet Potato & Apple Salad \$13
roasted Burgundy sweet potato, honey crisp apple,
feta cheese, spinach & frisée, pumpkin seeds,
spiced apple cider vinaigrette

"Chewy" Carrots \$17
coffee roasted local carrots, chai rutabaga purée,
mascarpone, herbed crumble

Local Mushrooms Gandolfini \$17
roasted tomato sauce, sausage spice, pickled pepper,
Pecorino Ramano cheese
Add Gabagool (Capicola) +\$5

Chicken Fried Turkey Thigh \$29
mashed potatoes & gravy

Braised Lamb \$27
lamb shoulder braised in white wine, acorn squash purée
pecorino romano, house made pasta rags

Pan Roasted Fluke \$29
gomae winter spinach, sake beurre blanc

16oz. CDK Ribeye \$55
salt roasted kohlrabi, picholine olives, tarragon red wine sauce

Maison Carles Roquefort \$17
concord grape jam, grilled bread, walnuts

Grilled Banana Ice Cream \$7
with wildflower honey & shaved parmesan

Celery Root Ice Cream \$5

Vegan Chocolate Sorbet \$5
with candied ginger

Local Raspberry Ice Cream \$5



Tasting Menu
October 2020

Sex on the Bay Oysters
fresh ginger mignonette
Viura, Cune "Monopole",
Rioja, Spain 2019

Pan Roasted Fluke
goma-ae spinach, sake beurre blanc
Chardonnay, Pierre Girardin "Éclat de Calcaire",
Bourgogne, France 2018

Local Mushrooms Gandolfini
roasted tomato sauce, sausage spice, pickled pepper, Pecorino
Ramano cheese
Mencia, Raul Perez 'Las Gundiñas' Bierzo, Spain '18

CDK Ribeye
salt roasted kohlrabi, picholine olives, red wine sauce

Syrah, Laurent Foyolle,
Crozes-Hermetiage, France 2018

Supplemental Cheese/Wine Course +\$14

Masion Carles Roquefort Blue Cheese
with Maculan, Torcolato 2014

Marigold Ice Cream
Perrin Muscat Beaumes de Venise, France, 2016

5 Course Food \$79 Wine \$45
This Menu is Designed for One Person